99. FOODS AND BEVERAGES
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Wine
RECORDED
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N° 16,105 A.D. 1889

Date of Application, 12th Oct., 1889
Complete Specification Left, 4th July, 1890—Accepted, 9th Aug., 1890

PROVISIONAL SPECIFICATION.

An Improved Process for Manufacturing Non-alcoholic Wine, and for Utilizing a Bye-product.

I, ELIZABETH DEAN, of Fairmount, Clive Vale, Hastings, in the County of Sussex, do hereby declare the nature of this invention to be as follows :—

This invention refers to a process for obtaining a non-alcoholic wine from grapes, and of using the spent grapes in the manufacture of jam. The wine has good keeping qualities, it may be used as the grape cure, as a palatable temperance beverage, and by invalids. By using the spent grapes for making jam, the comparative cost of making the wine is lessened, the waste of a bye-product is avoided, and a cheap article of food is produced.

In carrying out my process, I place a quantity of grapes in a caldron, and heat the same to the boiling temperature. No extraneous moisture is used, but I prefer to break the skin of the grapes before, or after, placing them in the caldron. Although a slightly lower temperature will do, yet I prefer to raise the temperature of the grapes to 212° Fahrenheit, or thereabouts. When sufficiently heated, the grapes are placed in a sieve over a vessel, and the juice is allowed to run into the vessel. The grapes drain of themselves, but I use a slight final pressure to expel the principal part of the remaining juice.

Gum arabic is added to the wine as a preservative, and for its known medicinal properties. The gum is powdered, and mixed into a paste by the aid of some cold grape juice, and the paste is subsequently thinned out with some of the hot juice. It is then added to the mass in the caldron, and boiled with it.

The hot juice is put into bottles which are previously heated, and then hermetically sealed up. In this way, air is expelled from the space in the neck of the bottle, above the surface of the wine, and this aids the keeping of the wine. Various kinds of wine are produced from various kinds of grapes or species of grapes, as in the usual mode of wine making ; but, if a superior quality of wine is required from any particular kind of grape, the boiling operation (and therefore evaporation) is continued for some time ; thus producing a more highly concentrated product.

The seeds or stones are extracted from the residual or spent grapes, which are then chopped up and re-boiled with sugar to taste, as in the well known method of jam making, and other kinds of fruit may be mixed with it.

Dated this 12th day of October 1889.

FAIRFAX & WETTER.
433, Strand, London, Agents for the Applicant

COMPLETE SPECIFICATION.

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I, ELIZABETH DEAN, of Fairmount, Clive Vale, Hastings, in the County of Sussex, do hereby declare the nature of this invention to be as follows :—

This invention refers to a process for obtaining a non-alcoholic wine from grapes, and of using the spent grapes in the manufacture of jam. The wine has good keeping qualities, it may be used for the grape cure, as a palatable temperance beverage, and by invalids and others. By using the spent grapes for making jam, the comparative cost of making the wine is lessened, the waste of a bye-product is avoided, and a cheap article of food is produced.

In carrying out my process, I place a quantity of grapes in a caldron, and heat the same to the boiling temperature. No extraneous moisture is used, but I prefer to

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The seeds or stones are extracted from the residual or spent grapes, which are then chopped up and re-boiled with sugar to taste, as in the well known method of jam making, and other kinds of fruit may be mixed with it.

Having now particularly described and ascertained the nature of my said Invention, and in what manner the same is to be performed, I declare that what I claim is:—

The herein described process for making wine and for utilizing a bye-product in the manufacture of jam, substantially as and for the purpose described.

Dated this 4th day of July 1890.

FAIRFAX & WETTER,
433, Strand, London, Agents for the Applicant.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1890.